# Snowden Pudding

½ a lb of grated bread 1 oz of ground rice ½ lb of suet chopped fine, 4 oz of Marmalade ½ a glass of brandy 6 oz of brown sugar 6 eggs. Mix these well together, butter the mould ornament it with bloom raisins, & serve it with Marmalade sauce. boil for 2 hours

Half the quantity will make a pudding quite large enough.

Mrs James Marshall.

Gingerbread.

1 lb of Flour, 1 lb of Treacle
1 lb of Sugar, ½ a lb of butter
Ginger & Nutmeg to your
taste. Let the treacle be
warmed & the butter dissolved.
Mix these ingredients together,
then 2 eggs that have been
well beaten. Work all well
together. Then roll it out
Cut into little cakes, & bake
in a quick Oven.

# Orange Jelly.

Nearly equal parts of Calves Foot Stock & Orange & Lemon Juice in the proportion of 2 Lemons to 15 oranges but a larger quantity of the Stock the whites & Shells of 5 eggs Run the Juice thro' Muslin and then add it to the Stock as for White Jelly but it requires rather more boiling. Put it thro a Flannel Jelly Bag

## Ground Rice Cake

3/4 lb Flour 1/2 lb Ground Rice 1 lb Currants 1 lb Loaf Sugar sifted 1 lb fresh butter 8 eggs. the peel of a lemon grated candied orange or lemon beat all together 20 minutes It is best beaten by the hand. Bake an hour.

This will make 2 quart moulds.

## Pudding

To 5 oz of grated bread put 1/4 pint of cold milk let it stand an hour. 3 eggs 1/2 an ounce of clarified butter 3 oz sugar, the grated rind of a lemon & its juice to be added only just before putting the Pudding into the Oven. To be baked an hour.

## To prepare a Tongue

Pickle a tongue in the usual Pickle 3 weeks. Boil it in a Potatoe Strainer. when it has stewed about two hours take it out to cut away any rancid or bad part. then stew again perhaps two hours longer till it will tear in pieces with two forks. Take off the skin & any stringy part and then tear it all including fat, roots &c into ~~two~~ small pieces add pepper, a small quantity of mace and nutmeg

Get a Basson or whatever Vessel you wish to put it in and press it down putting a weight upon it. Let it stand 24 hours before it is turned out

Calf's Head —

To be washed thoroughly & brains taken out in milk & put on a dish & water that drains from it removed if not used the next morning — the brains to be taken out & scalded — & when the head is wanted for use to be very well dried & floured over & put into a clean cloth well scalded & floured & let it stew till tender — The brains to be stewed in milk with two or three sage leaves mace

& pepper chopped small &
& sufficient bread crumbs
added to make them the
consistency of bread sauce

When hashed to be warmed
<u>whole</u> in a good gravy thickened
& made rich as for calf's head hash

# Raisin Wine

To every 100 of Malaga Raisins put 16 gallons of water, wine measure, stir it well and pick outte the stalks that rise to the top let it stand three weeks or a month according as it works stirring it once or twice a day when you think it has worked a sufficient time let it stand 3 or 4 days to settle then clear of your liquor and strain it thro, a sive into your Cask press your raisins in a cheese press or lay a board of a heavy weight upon them which will press the remainder of the liquor outte near as well your Cask should be full & kept filled up as it works outte sis or eight weeks then bung it close up & let it stand six months when you must draw it from the Lees rince outte the Cask with some of the liquor / which with the Lees you may run thro a bag / and put it in again with half a p of brown sugar Candy and a pint of Brandy close it up again let it stand six months and then bottle it. ——

## Orange Syrup

Squeeze 24 China oranges & strain the juice from the pulp into a large pot. Add a little of the peel finely cut & 1½ lb of fine sugar to each pint of juice. Set it upon a slow fire till it boils, & skim it well. Strain it through a lawn sieve & let it stand till cool then bottle it for use. It must be well corked and kept air tight.

Mrs Dixon

## Orange Brandy

Whatever quantity of Brandy you wish to make must be put into an earthen jar with as many Seville oranges as it will cover. The jar to be covered so as to be air tight. The top layer of oranges to be turned every 3 or 4 days, and when they become hard (which they will do) in three weeks or a month, the brandy will be fit to bottle; to every quart a pound & quarter of Lump Sugar, the Sugar to be

pint when the liquor is drawn off from the dampers. The Brandy must be bottled in Pint bottles. Three Dozen drops take 3 Gallons of the best French Brandy the Ginger to be pounded.

Ginger Bread Cake

2½ lbs Flour 1 lb brown Sugar 1¼ lb Treacle 1¼ lb Butter 1 oz ground Ginger 1 oz Candied Lemon. Mix ale these hole together, & add 2 tea spoonful of Carbonate of Soda dissolved in as little Milk as will make it into a stiff paste Let it stand three hours before baking in a slow oven

To make Usquebagh

Of Myrrh, Cloves, Nutmegs, Ginger, & annisseeds 1 Dram, each finely powder'd – Coriander seeds 2 Oz Cochineal 24 Grains Cinnamon half an Oz Allspice 2 Drams liquorice root three D° sliced. Saffron two drams Raisins stoned 1 pound – Loaf sugar 10 Oz Infuse these ingredients in three quarts of old Brandy for a Month stirring them every day & let them stand a week to settle before you strain it through a sive & rack them off to settle again——

Mrs Coates Receipt to make Mince Pyes

Take one pound of Beef Suet one pound of Apples one pound of Currants; half a pound of Raisons a Quarter of a pound of Almonds blanched & shred a little Mace, Nutmeg & Lemon peel a gill of Brandy & Mountain Wine must a little salt you may add candied Orange &c

Miss Popplewells Receipt to make
Strawberry Jam

one pound of Scarlet Strawberries bruised
add half a pound, or near three Quarters, of
fine lump Sugar, & boil it quick for half an
hour. —

Miss R Ditto for Current Jelly

Press the Current Juice & boil it not
minute beat the Sugar very fine

## Ginger Beer

One pound of sugar one ounce of ginger bruised a little & one ounce of Cream of Tartar. Pour on a Gallon of boiling water let the Beer stand till the next day stir well a spoonful of new yeast and bottle it It will be ready for drinking the following day.

Mrs Warney

## To clean Locks or Brass Pans

Put one Pint of Water into a Bottle then add 2 oz of Oil of Vitriol 2 oz Spirits Turpentine two Pennyworth of Rotten Stone then fill the Bottle with Water.

## A Coronation Pudding

Half a pound Flour, quarter of a pound of Currants, a quarter of a pound of raisins, quarter of a pound fat a half pint of milk and a spoonful of Yeast between the milk & flour. Boil an hour and half

## Orange Marmalade

Cut Seville Oranges in quarters; take the
pulp & juice out with a Teaspoon free from
pips & seeds. Put the Peel in water with a little
salt for a day or two then boil them in a
quantity of water till quite tender changing
the water once for a fresh supply of boiling
water. The peel must then be cut into the thinnest
slices add the pulp & juice & to every pound
of peel of loaf sugar. Boil all together gently
for twenty minutes & if not clear for five or six
minutes longer stirring it gently to prevent
burning.

Miss Godly Pakefield

## To make Orange Wine

Take the rinds of 18 Lemons in
quarts of Rum for 48 hours in a
jar tightly covered then put it into
a gallon of Rum or pot with 5 lbs
of Spring water 3 lb of fine loaf sugar &
juice of all the Lemons then
[illegible]

Five Apples stewed as for Sauce with a little Lemon Peel. Put them in a Tart Dish and set them in a slow Oven for a quarter of an hour. Pour Custard cold over the Apple & put it into the Oven for another quarter of an hour. Beat the whites of the eggs to a strong Froth with a little powdered Sugar & lay it lightly on the top. Let it stay in the Oven till a light brown & send in hot.

J

Mrs Smithson
Pontefract

# To dress a Mideagle

Take a calfs heart, stuff it with good forcemeat, & set it in the oven in an earthen dish with little water under it, lay butter over it, and dredge it with flour, boil half the liver and all the lights together half an hour, then chop them small, and put them in a stewing pan with half a pint of gravy, a spoonfull of catchup, squeze in half a lemon, pepper & salt, thicken with a good peice of butter rolled in flour; when you dish it up, pour the minced meat in the bottom, and have ready fried a nice brown the other half of the liver cut in thin slices, and little bits of bacon, set the heart in the middle, and lay the liver and bacon over the minced meat, and serve it up.

For washing silks & satins.

Take a lb of soft soap, & 1/2 a lb of honey, boil them in a quart of water, & pass it through a sieve. Then brush the dress very thoroughly with this mixture, beginning on the right side, then on the wrong, & second time on the right. After this rinse it through ~~soft~~ 3 separate soft waters; hang it on a clothes' rail to let the great wet drip off, & then roll it in a coarse cloth, & before it is nearly dry, iron it with a very hot iron, on the wrong side.

# Porter Jelly

Boil 1 Cow heel, & 2 qts of thin stock, add a bottle of Porter, the yolks, whites & shells of 5 eggs, the juice & rind of 4 lemons, sugar to taste. Strain thro' a flannel bag, bottle clear.

Buns

Take a pound of flour — 2 oz of lead lump sugar
Then in a saucepan
3 quarters of a pint of new milk with about
1 ounce & quarter of butter. warm them together
while the butter is melted — when y^e milk &
butter are moderately warm — put a part of it
to the flour — a spoonfull of good yeast & the yolk
of one egg. Stir them together & set it before the
fire to rise — either a quarter half an hour or an
hour — as it suits y^r convenience
Work it lightly up using a little more of the milk
& butter — when it is quite smooth — set it again to
rise near the fire covering it with a cloth. —
It will rise in abt ten minutes — Cut it in small
pieces mould it neatly in your fingers — roll it
with a rolling pin — dredge a tin — put on your
buns — brush them lightly over with a little warm
milk — again set them near the fire to rise
before you put them into the oven. —
A moderate oven & ten minutes will bake them
looks

Mrs Warde

W. and B. Payne will do themselves the pleasure to drink tea with Mr and Mrs Warde this afternoon if they are disengaged

Trickley Friday Noon —

# Vegetable Soup

Pare and cut into slices six large onions, six carrots, and four turnips; fry them in half a pound of butter and pour on them four quarts of boiling stock; then add to these a crust of bread toasted as brown and as hard as possible (but be careful that it is not burnt) some celery, sweet herbs, white pepper, and salt, and let the whole stand together for four hours; then strain it through a coarse cloth; have ready, sliced carrot, celery, and a little parsley; add them to the soup, and let them stand until quite fade. — Some like the addition of an onion, and a little ketchup —

Mrs Gurney.

Mixture for the Gums –

Myrrh in Powder – 2 drams.

Mastic in Powder 3 drams

Spirits of wine — 8 ounces

[illegible]
[illegible]
[illegible]
[illegible]

[illegible] Bank Book

3 oz best Vinegar

4 oz Treacle

4 oz Honey

60.02

Simmer on a slow fire for 15 minutes & when cold add a teaspoonful Paregoric ~~[illegible]~~ opium

℞ Ipecacuanha wine

# To pickle Walnuts

This recipe is in proportion for 100

Take 100 Walnuts — put them into salt & water for 12 days, then dry them well with a cloth. Put into a jar, cover them with the best white wine vinegar add 18 or 20 bay leaves a little mace quarter of your taste, one oz of ginger a quarter of a pound of whole pepper half a pound of white or black mustard seed several small onions stick with cloves — cork them up & tie them down. Keep them in a cool place which is dry and clear air

They will be proper for use in three months. The Vinegar must not be boiled but put to the Walnuts & seasoning quite cold & cold

N.B. Cabbage & Cucumbers may be done in the same way when ready for the pickle.

183 Walnuts 2 score

# Frians Omelet

Boil half a dozen apples as for sauce
mix in a quarter lb. of Butter – the
same of sugar – when cold add 4
eggs well beaten & season with
lemon peel – nutmeg – almonds – Butter
a baking-dish & strew it well with
crumbs of bread so as to stick to the
sides & bottom – then put in the apple
mixture – strew crumbs of bread plenti fully

over the top - when baked turn
it out and sift white sugar
over it - -

# Veal Fondue

Fill a mould with layers of cooked veal, chicken and ham. Throw in at intervals small egg balls and a little seasoned parsley; then when close filled with these cold ingredients, pour over them a strong savoury jelly - clear and rather stiff and of a pale colour - Boil as you would a steamed pudding -

When cold put out
of the mould -

Miss Huntsman

Cocoa bibs—

One good tea cup full
put in a jar bitter 8 pints
of cold water, let it stand
in the oven till reduced
to 6 pints. Strain the
liquor off from the bibs—
Tie a paper over the jar
when cooking, or have on
a lid to keep in the steam.

# Chutney

3 lbs. apples
½ oz. chillies
1 oz. garlic
2 oz. shalots
1 lb. Demerara sugar
1 lb. unsweetened raisins
(stoned & chopped)
2 oz. salt
½ oz. powdered ginger
¼ lb. stoned tamarinds
¼ lb. mustard seed
1 small bottle of
brown vinegar

Pare, core, & chop apples, cook to nearly a pulp in the vinegar, cut the chillies, garlic, & shalots very finely & add all the other ingredients. Boil all together slowly for 15 minutes. Put in pots & tie or paper closely, after the chutney is cold.

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The tamarinds can be got in a preserved state at most leading grocers, the stones & fibre must be carefully removed, the best way is by boiling them for a little time in some of the vinegar, mentioned in recipe. When they can be easily separated.

November is the best month for making.

1 small bottle White Vinegar

Pare - core & chop apples - Cook to a pulp in the vinegar & turn into a basin - Cut the chillies very finely also the garlic & shalots - When the pulp is cold add all the ingredients - (Be most careful to take all the stones from the Tamarinds)

Mix thoroughly - Place in bottles & tie well down Stand in a warm place for a week or so -

SYNTON,
HAWICK.

Chutney

3 lbs Apples
½ oz Chillies
1 oz Garlic
1 " Shalots
1 lb. Demerara Sugar
½ oz powdered Ginger
2 oz Salt
¼ lb. stoned Tamarinds
¼ lb. Mustard seed
1 lb. Muscatel raisins
(stoned & chopped)

Chickens to Fricassee — To Fade

Take a couple of Chickens skin them and wash them well, then cut them up, and let them lay in water some Time, change the water several Times, wipe them very dry, and put them into a clean stew-pan, with a little water, 2 Onions, 3 Cloves, a little Mace, and a little white pepper. Set them over a slow fire, and let them stew till the Chickens are tender, then take out the Chickens, and strain out the Liquor, thro' a sieve, put all into the stew pan again, and put to it half a pint of good cream, and a little Ketchup, and just before you serve it up, add to it (first making it boiling hot) the Yolk of 2 fresh Eggs well beat up with a spoonful of Cream, that care must be taken after the Eggs are put in not to let it boil, and to keep it stirring well all the Time it is on the Fire, just before you put it into the Dish, add a few pickled Mushrooms, if they are very sour you must wash them, or they will make the Fricassee curdle — **work!**

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To keep Eggs a Year. Mrs Shuttleworth

Put into a Tub, or Vessel one Bushel Winchester Measure of quick lime, 12 ounces of Salt, 8 ounces of Cream of Tartar, mix the same together with as much water as will reduce the mixture to that con

sistence, that it will cause an Egg put into it to swim with its Top just above the Liquid, then put, and keep the Eggs therein, and let them be covered with the water, and take care to keep the Veſsel close covered up — — — [illegible]

2 Drams of Clover
1 Do — Rhubarb
1 Do — Cinnamon

Beat fine divide into 12 Papers take one every day in a Glass of Port Wine

To relieve Tic Doloreux

Put a good handful of salt into a quarter of a pint of water stir it well together and let it stand five minutes pour it from the sediment and to each oz of the liquor add an oz of rectified spirits of wine wet a piece of linen well with the liquor and keep it constantly on the part when dry wet it again the linen must be several doubles. This receipt has been of great service in many cases.

Mr.

Pl.

# Breakfast Rolls.

Take ½ lb of the finest Flour, & 3 ozs of butter, add 1 egg, yolk & white, & 1 large tablespoonful of Yeast: Take a pint of new Milk, put to it the butter & set it on a stove, till the latter is melted. Then mix it up with your flour, into a light paste, after which add the Yeast, & the egg, & set it to rise for an hour. Bake it in a moderately quick oven.

Receipt for
light Tea
Cakes –

# Barley Water

2 Jean spoonfuls of the
Pearl Barley mixed
in cold water; 1 lemon
to 2 quarts of boiling
water, sweetened to the
taste with Loaf Sugar;
colour with burnt
Sugar; if you wish
it to look yellow —

Ginger Cake or - Line for cover

Take of anise, sweet fennel and angelica seeds, each 1/2 an ounce. a pennyworth of stick liquorice beat the seeds to a coarse powder - and slice the liquorice put all into a quart of water and boil gently for two hours; then strain and set the liquor on the fire and when scalding hot put in a handful of the tops of sage dried - cover close and set it on a gentle fire for half an hour - then pour off the clear and to every half pint of the liquor put a pound of loaf sugar and two ounces of the best powdered ginger. Boil on a moderate fire to a Candy and put it on plates to dry.

It is good for a sore throat - infallible for asthma and

gently for one hour. Boil carrots & turnips by themselves, cut in diamonds & put into your stew.

## Baked Apple Pudding

Take 3/4 lb of Apples pared & cored, coddle them stiff & pulp them; while hot stir in 1/4 lb of Butter 1/2 lb of lump sugar beat fine. When cold, put in 3 eggs, the peel of half a lemon shred ~~small~~, stir well together, cover the dish with a thin paste & bake in a quick oven. P.S. One slice of crumbed bread.

This Pudding may be made of Gooseberries, scalded thro' a sieve.

## New Baked Apple Pudding

Butter a Pie dish, & line it with crumbs of bread, then place a layer of Apples (such as for a Pie) on the bottom of the dish, sprinkle it with moist sugar, then a layer of crumbs & so on alternately till the dish is filled, ending with a thick layer of crumbs; pour melted fresh butter over it, & bake for an hour.

## Pickle for Beef.

Rub salt & salt petre well into the Beef & cover with cold spring water.

## A Harricot of Mutton

Cut your steakes from a neck of Mutton, beat them, fry of a light brown, have ready some gravy made of the scrag ends of your steakes, a piece of lean bacon, 3 or 4 onions, a piece of thyme 1 spoonful of mushroom catchup - pepper & salt to your taste. Stew very

# Gooseberry Vinegar

Boil Spring Water, and when cold, put to every three quarts, a quart of ripe Gooseberries, in a large Tub - let them remain sixty hours, stirring them often - then strain through a hair bag - and to each gallon of liquor add a pound of the coarsest Sugar; put it into a barrel - with a bung, and sufficient yeast to work it; mind the barrel be full - I set it over a Tub to work - loose the Bung hole with a piece of Slate - set the Barrel in the Sun, taking care it is all full - The greater the quantity of Sugar & fruit, the

Stronger the Vinegar —